

KitchenAid®

**30" AND 36" (76.2 CM AND 91.4 CM)
DOWNDRAFT RADIANT COOKTOP**

Use & Care Guide

For questions about features, operation/performance, parts, accessories or service, call: **1-800-422-1230** or visit our website at **www.kitchenaid.com**
In Canada, call **1-800-807-6777** or visit our website at **www.KitchenAid.ca**

**TABLE DE CUISSON RADIANTE À EXTRACTION
PAR LE BAS DE 30" ET 36" (76,2 CM ET 91,4 CM)**

Guide d'utilisation et d'entretien

Au Canada, pour assistance, installation ou service, composer le **1-800-807-6777** ou visiter notre site Web au **www.KitchenAid.ca**

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COOKTOP SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.”

These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the cooktop, follow basic precautions, including the following:

- **CAUTION:** Do not store items of interest to children in cabinets above a cooktop – Children climbing on the cooktop to reach items could be seriously injured.
- Proper Installation – Be sure your cooktop is properly installed and grounded by a qualified technician.
- Never Use Your Cooktop for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the cooktop.
- User Servicing – Do not repair or replace any part of the cooktop unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage on Cooktop – Flammable materials should not be stored near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- Use Proper Pan Size – This cooktop is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do Not Cook on Broken Cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cooktop With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

For units with ventilating hood –

- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
- When flaming foods under the hood, turn the fan on.

For units with coil elements –

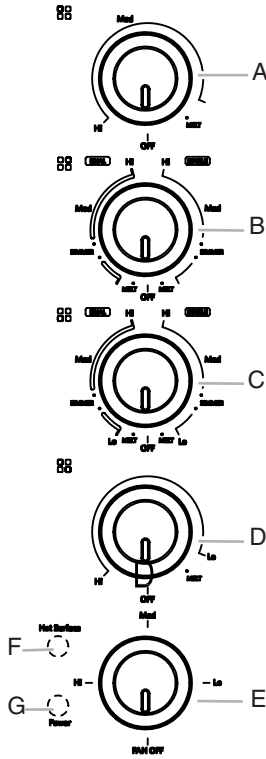
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Do Not Soak Removable Heating Elements - Heating elements should never be immersed in water.

SAVE THESE INSTRUCTIONS

PARTS AND FEATURES

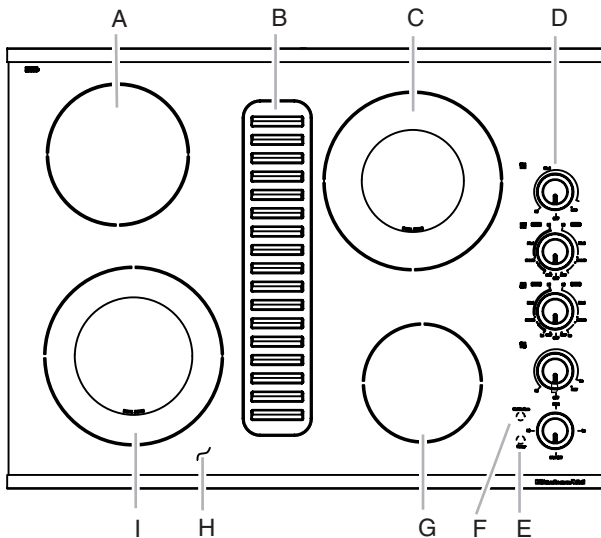
This manual covers different models. The cooktop you have purchased may have some or all of the items listed.

30" (76.2 cm) Control Panel



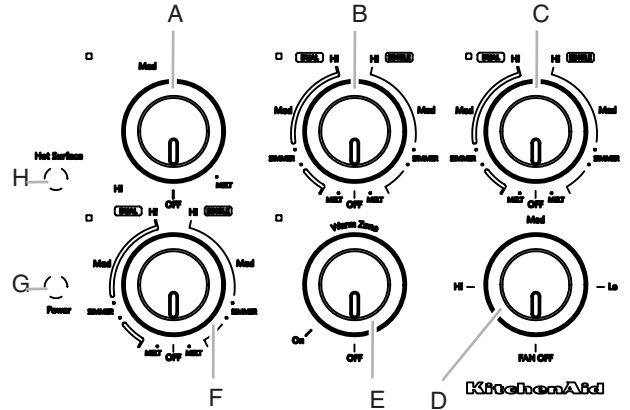
- A. 8" (20.3 cm) Single element control knob
- B. 9" / 6" (22.9 cm / 15.2 cm) Dual element control knob
- C. 9" / 6" (22.9 cm / 15.2 cm) Dual element control knob
- D. 6" (15.2 cm) Single element control knob
- E. Three-speed fan control
- F. Hot surface indicator light
- G. "On" indicator light

30" (76.2 cm) Cooktop Layout and Features



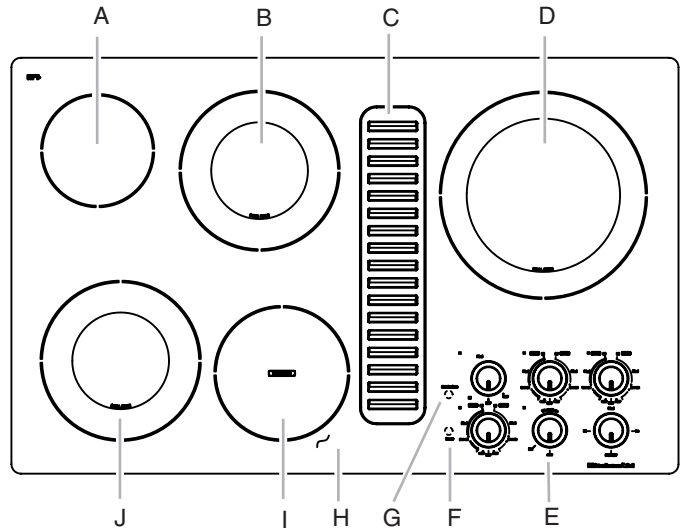
- A. 8" (20.3 cm) Element
- B. Downdraft vent grille
- C. 9" / 6" (22.9 cm / 15.2 cm) Dual element
- D. Control panel
- E. "On" indicator light
- F. Hot surface indicator light
- G. 6" (15.2 cm) Element
- H. Ceramic cooking surface
- I. 9" / 6" (22.9 cm / 15.2 cm) Dual element

36" (91.4 cm) Control Panel



- A. 6" (15.2 cm) Single element control knob
- B. 9" / 6" (22.9 cm / 15.2 cm) Dual element control knob
- C. 12" (30.5 cm) Dual element control knob
- D. Three speed fan control
- E. 6" (15.2 cm) Warming element control knob
- F. 9" / 6" (22.9 cm / 15.2 cm) Dual element control knob
- G. "On" indicator light
- H. Hot surface indicator light

36" (76.2 cm) Cooktop Layout and Features



- A. 6" (15.2 cm) Single element
- B. 9" / 6" (22.9 cm / 15.2 cm) Dual element
- C. Downdraft vent grille
- D. 12" (30.5 cm) Dual element
- E. Control panel
- F. "On" indicator light
- G. Hot surface indicator light
- H. Ceramic cooking surface
- I. Warming element
- J. 9" / 6" (22.9 cm / 15.2 cm) Dual element

COOKTOP USE

Cooktop Controls

! WARNING



Fire Hazard

**Turn off all controls when done cooking.
Failure to do so can result in death or fire.**

The controls can be set to anywhere between HIGH and LOW.

To Use:

Push in and turn knob to desired heat setting.

Use the following chart as a guide when setting heat levels.

SETTING	RECOMMENDED USE
High	<ul style="list-style-type: none"> Bring liquid to a boil.
Med High Medium High	<ul style="list-style-type: none"> Hold a rapid boil. Quickly brown or sear food.
Med Medium	<ul style="list-style-type: none"> Maintain a slow boil. Fry or sauté foods. Cook soups, sauces and gravies.
Med Low Medium Low	<ul style="list-style-type: none"> Stew or steam food. Simmer.
Low	<ul style="list-style-type: none"> Keep cooked foods warm.
Dual/Triple Circuit Elements	<ul style="list-style-type: none"> Home canning. Large-diameter cookware. Large quantities of food.
Melt	<ul style="list-style-type: none"> Melt chocolate or butter.
Warm Zone	<ul style="list-style-type: none"> Keep cooked foods warm

REMEMBER: When cooktop is in use, the entire cooktop area may become hot.

Hot Surface Indicator Light

This unit features a Hot Surface Indicator Light. The Hot Surface Indicator Light will glow as long as any surface cooking area is too hot to touch, even after the surface cooking area(s) is turned off.

If the cooktop is on when a power failure occurs, the Hot Surface Indicator Light will remain on after the power is restored to the cooktop. It will remain on until the cooktop has cooled completely.

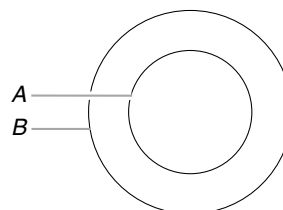
Cooktop On Indicator Light

Each cooktop has a Cooktop On Indicator light. When the control knob is on, the light will glow.

Dual-Circuit Element

The dual-size element offers flexibility depending on the size of the cookware. Single size can be used in the same way as a regular element. The dual size combines single and dual elements, and is recommended for larger cookware, large quantities of food, and home canning.

Dual Element



A. Single element
B. Dual element

To Use SINGLE:

1. Push in and turn knob from the OFF position to the SINGLE zone anywhere between MELT and HIGH.
2. Turn knob to OFF when finished.

To Use DUAL:

1. Push in and turn knob from the OFF position to the DUAL zone anywhere between MELT and HIGH.
2. Turn knob to OFF when finished.

Warm Zone Element

⚠ WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

The Warm Zone feature can be used to keep cooked foods warm. One hour is the recommended maximum time to maintain food quality.

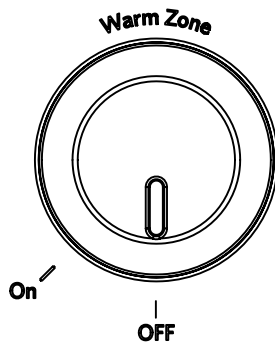
Do not use it to heat cold foods.

When the Warm Zone feature is in use, it will not glow red like the cooking zones, but the indicator light will glow on the control panel.

The Warm Zone feature can be used alone or when any of the other surface cooking areas are being used, and can be set from LOW to HIGH for different levels of heating.

The Warm Zone Element area will not glow red when cycling on. However, the hot surface indicator light will glow as long as the Warm Zone Element area is too hot to touch.

- Use only cookware and dishes recommended for oven and cooktop use.
- Cover all foods with a lid or aluminum foil. When warming baked goods, allow a small opening in the cover for moisture to escape.
- Do not use plastic wrap to cover food. Plastic wrap may melt.
- Use pot holders or oven mitts to remove food.



To Use:

1. Push in and turn Warm Zone knob to desired setting.
2. Turn knob to OFF when finished.

Melt

The Melt function is available on all the surface cooking elements, and is ideal for melting chocolate or butter.

To Use:

1. Push in and turn knob to MELT.
2. Turn knob to OFF when finished.

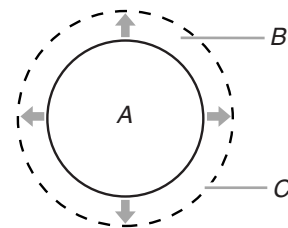
Ceramic Glass

The surface cooking area will glow red when an element is on, except when Melt or Warming Zone (on some models) are used. It may cycle on and off to maintain the selected heat level.

It is normal for the surface of light colored ceramic glass to appear to change color when surface cooking areas are hot. As the glass cools, it will return to its original color.

Cleaning off the cooktop before and after each use will help keep it free from stains and provide the most even heating. On cooktops with light colored ceramic glass, soils and stains may be more visible, and may require more cleaning and attention. Cooktop cleaner and a cooktop scraper are recommended. For more information, see "General Cleaning" section.

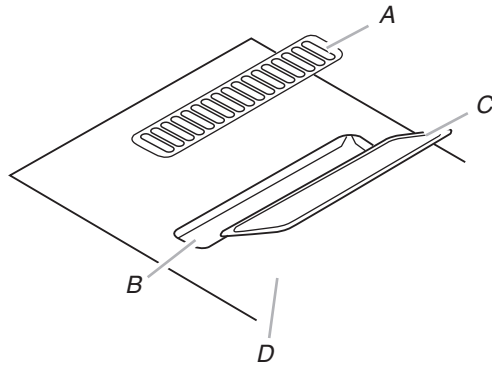
- Avoid storing jars or cans above the cooktop. Dropping a heavy or hard object onto the cooktop could crack the cooktop.
- To avoid damage to the cooktop, do not leave a hot lid on the cooktop. As the cooktop cools, air can become trapped between the lid and the cooktop, and the ceramic glass could break when the lid is removed.
- For foods containing sugar in any form, clean up all spills and soils as soon as possible. Allow the cooktop to cool down slightly. Then, while wearing oven mitts, remove the spills using a scraper while the surface is still warm. If sugary spills are allowed to cool down, they can adhere to the cooktop and can cause pitting and permanent marks.
- To avoid scratches, do not slide cookware or bakeware across the cooktop. Aluminum or copper bottoms and rough finishes on cookware or bakeware could leave scratches or marks on the cooktop.
- Do not cook popcorn in prepackaged aluminum containers on the cooktop. They could leave aluminum marks that cannot be removed completely.
- To avoid damage to the cooktop, do not allow objects that could melt, such as plastic or aluminum foil, to touch any part of the entire cooktop.
- To avoid damage to the cooktop, do not use the cooktop as a cutting board.
- Use cookware about the same size as the surface cooking area. Cookware should not extend more than ½" (1.3 cm) outside the area.



A. Surface cooking area
B. Cookware/canner
C. ½" (1.3 cm) maximum overhang

- Use flat-bottomed cookware for best heat conduction and energy efficiency. Cookware with rounded, warped, ribbed or dented bottoms could cause uneven heating and poor cooking results.
- Determine flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.
- Make sure the bottoms of pots and pans are clean and dry before using them. Residue and water can leave deposits when heated.
- To avoid damage to the cooktop, do not cook foods directly on the cooktop.

Downdraft Ventilation System



- A. Vent grille
- B. Plenum chamber
- C. Removable grease filter
- D. Ceramic glass top

The downdraft ventilation system consists of a vent cover, filter and vent fan. The downdraft ventilation system removes cooking vapors, odors and smoke from foods prepared on the cooktop.

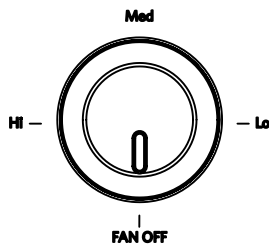
IMPORTANT: For optimal performance, operate downdraft ventilation system with the filter properly installed.

To avoid the buildup of grease, the filter should be cleaned often.

For more information on proper filter placement and cleaning, see “Downdraft Ventilation System” in the “General Cleaning” section.

To Use:

Turn vent fan knob to LOW, MED (medium) or HIGH. Turn vent fan knob to OFF when finished cooking, or when the cooktop is not in use.



Home Canning

When canning for long periods, alternate the use of surface cooking areas, elements or surface burners between batches. This allows time for the most recently used areas to cool.

- Center the canner on the grate or largest surface cooking area or element. On electric cooktops, canners should not extend more than ½" (1.3 cm) beyond the surface cooking area or element.
- Do not place canner on 2 surface cooking areas, elements or surface burners at the same time.
- On ceramic glass models, use only flat-bottomed canners.
- For more information, contact your local agricultural department. Companies that manufacture home canning products can also offer assistance.

Cookware

IMPORTANT: Do not leave empty cookware on a hot surface cooking area, element or surface burner.

Ideal cookware should have a flat bottom, straight sides, and a well-fitting lid and the material should be of medium-to-heavy thickness.

Rough finishes may scratch the cooktop. Aluminum and copper may be used as a core or base in cookware. However, when used as a base they can leave permanent marks on the cooktop or grates.

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material. For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.

Use the following chart as a guide for cookware material characteristics.

COOKWARE	CHARACTERISTICS
Aluminum	<ul style="list-style-type: none"> ■ Heats quickly and evenly. ■ Suitable for all types of cooking. ■ Medium or heavy thickness is best for most cooking tasks.
Cast iron	<ul style="list-style-type: none"> ■ Heats slowly and evenly. ■ Good for browning and frying. ■ Maintains heat for slow cooking.
Ceramic or Ceramic glass	<ul style="list-style-type: none"> ■ Follow manufacturer’s instructions. ■ Heats slowly, but unevenly. ■ Ideal results on low to medium heat settings.
Copper	<ul style="list-style-type: none"> ■ Heats very quickly and evenly.
Earthenware	<ul style="list-style-type: none"> ■ Follow manufacturer’s instructions. ■ Use on low heat settings.
Porcelain enamel-on-steel or cast iron	<ul style="list-style-type: none"> ■ See stainless steel or cast iron.
Stainless steel	<ul style="list-style-type: none"> ■ Heats quickly, but unevenly. ■ A core or base of aluminum or copper on stainless steel provides even heating.

COOKTOP CARE

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the cooktop is cool. Always follow label instructions on cleaning products.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

CERAMIC GLASS

To avoid damage to ceramic glass, do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover or ammonia.

Always wipe with a clean, wet cloth or sponge and dry thoroughly to avoid streaking and staining.

Cooktop Polishing Creme is recommended for regular use to help avoid scratches, pitting and abrasions, and to condition the cooktop. It may be ordered as an accessory. See "Assistance or Service" to order.

A Cooktop Scraper is also recommended for stubborn soils, and can be ordered as an accessory. See "Assistance or Service" to order. The Cooktop Scraper uses razor blades. Store razor blades out of the reach of children.

Cleaning Method:

Light to moderate soil

- Paper towels or clean damp sponge

Sugary spills (jellies, candy, syrup)

- Cooktop Scraper:

Scrape sugary spills while the cooktop is still warm. You may want to wear oven mitts while doing so.

- Cooktop Polishing Creme and clean damp paper towel:

Clean as soon as cooktop has cooled down. Rub creme into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears.

Heavy soil, dark streaks, specks and discoloration

- Cooktop Polishing Creme or nonabrasive cleanser:

Rub product into soil with a damp paper towel or soft cloth. Continue rubbing until white film disappears.

Burned-on soil

- Cooktop Polishing Creme and Cooktop Scraper:

Rub creme into soil with damp paper towel. Hold scraper as flat as possible on surface and scrape. Repeat for stubborn spots. Polish entire cooktop with creme and paper towel.

Metal marks from aluminum and copper

- Cooktop Polishing Creme:

Clean as soon as cooktop has cooled down. Rub creme into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears. The marks will not totally disappear but after many cleanings become less noticeable.

Tiny scratches and abrasions

- Cooktop Polishing Creme:

Rub creme into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears. Scratches and abrasions do not affect cooking performance and after many cleanings become less noticeable.

COOKTOP CONTROLS

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers or oven cleaner.

To avoid damage, do not soak knobs.

When replacing knobs, make sure knobs are in the Off position.

Do not remove seals under knobs.

Cleaning Method:

- Soap and water: Pull knobs straight away from control panel to remove.
- When replacing knobs, make sure they are in the OFF position.

STAINLESS STEEL (on some models)

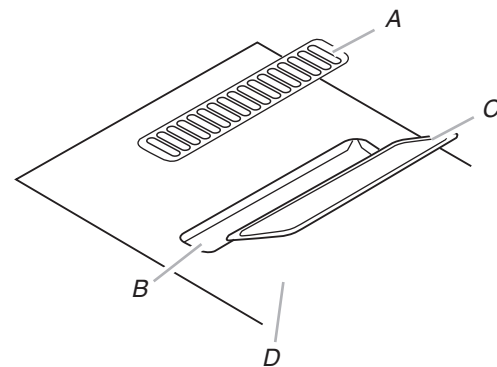
To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Cleaner, steel-wool pads, gritty washcloths or abrasive paper towels.

Rub in direction of grain to avoid damaging.

Cleaning Method:

- Liquid detergent or all-purpose cleaner: Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar for hard water spots.

DOWNDRAFT VENTILATION SYSTEM



A. Vent grille
B. Plenum chamber
C. Removable grease filter
D. Ceramic glass top

Vent Grille

Cleaning Method:

- Grasp the opening and lift the vent grille of the cooktop.
- Wipe clean or wash in sink:
Nonabrasive plastic scrubbing pad and mildly abrasive cleanser
- Dishwasher:
Use mild detergent.

Removable Grease Filter

The filter is a permanent type and should be cleaned when soiled.

Cleaning Method:

- Turn off the downdraft ventilation system before removing the filter.
- Remove vent grate then lift the filter out of the vent chamber.
- Clean the filter in the sink with warm water and detergent or in the dishwasher.
- Replace the filter.

The filter should always be placed at an angle. As you face the front of the cooktop, the top of the filter should rest against the left side of the vent opening.

The bottom of the filter should rest against the right side of the vent chamber at the bottom.

If the filter is flat against the fan wall, ventilation effectiveness will be reduced.

Ventilation Chamber

The ventilation chamber, which houses the filter, should be cleaned in the event of spills or when it becomes coated with a film of grease.

Cleaning Method:

- Mild household detergent or cleanser and paper towel, damp cloth or sponge:

Apply detergent or cleanser to paper towel, damp cloth or sponge, not directly to the ventilation chamber.

TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

Nothing will operate

- **Has a household fuse blown, or has a circuit breaker tripped?**
Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.

Cooktop will not operate

- **Is the control knob set correctly?**
Push in knob before turning to a setting.

Excessive heat around cookware on cooktop

- **Is the cookware the proper size?**
Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should not extend more than ½" (1.3 cm) outside the cooking area.

Cooktop cooking results not what expected

- **Is the proper cookware being used?**
See "Cookware" section.
- **Is the control knob set to the proper heat level?**
See "Cooktop Controls" section.
- **Is the appliance level?**
Level the appliance. See the Installation Instructions.

Downdraft performance not what expected

- **Is the filter clean?**
See "General Cleaning" section for instructions on cleaning the filter.

ASSISTANCE OR SERVICE

Before calling for assistance or service, please check “Troubleshooting.” It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you need to order replacement parts, we recommend that you use only factory specified parts. These factory specified parts will fit right and work right because they are made with the same precision used to build every new KITCHENAID® appliance.

To locate factory specified parts in your area, call us or your nearest KitchenAid designated service center.

In the U.S.A.

Call the KitchenAid Customer eXperience Center toll free: **1-800-422-1230**.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors and service companies. KitchenAid designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the KitchenAid designated service company in your area, you can also look in your telephone directory Yellow Pages.

For further assistance

If you need further assistance, you can write to KitchenAid with any questions or concerns at:

KitchenAid Brand Home Appliances
Customer eXperience Center
553 Benson Road
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

Accessories

Cooktop Cleaner

(ceramic glass models)

Order Part Number 31464

Cooktop Protectant

(ceramic glass models)

Order Part Number 31463

Cooktop Scraper

(ceramic glass models)

Order Part Number WA906B

KitchenAid® Stainless Steel Cleaner and Polish

(stainless steel models)

Order Part Number 817420

All-Purpose Appliance Cleaner

Order Part Number 31682

Replacement Grease Filter

Order Part Number W10299854

In Canada

Call the KitchenAid Canada Customer eXperience Centre toll free: **1-800-807-6777**.

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Customer eXperience Centre
KitchenAid Canada
200 - 6750 Century Ave.
Mississauga, Ontario L5N 0B7

Please include a daytime phone number in your correspondence.

KITCHENAID® COOKTOP WARRANTY

LIMITED WARRANTY

For one year from the date of purchase, when this major appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid brand of Whirlpool Corporation or Whirlpool Canada LP (hereafter "KitchenAid") will pay for Factory Specified Parts and repair labor to correct defects in materials or workmanship. Service must be provided by a KitchenAid designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. Outside the 50 United States and Canada, this limited warranty does not apply. Proof of original purchase date is required to obtain service under this limited warranty.

SECOND THROUGH FIFTH YEAR LIMITED WARRANTY ON CERTAIN COMPONENT PARTS

In the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid or KitchenAid Canada will pay for Factory Specified Parts for the following components if defective in materials or workmanship:

- Electric element
 - Gas burners
 - Solid state touch control system parts
 - Any cracking of the rubber seal between the ceramic glass cooktop and porcelain edge
 - Any cracking due to thermal shock of the ceramic glass cooktop
 - Surface unit elements
-

ITEMS EXCLUDED FROM WARRANTY

This limited warranty does not cover:

1. Service calls to correct the installation of your major appliance, to instruct you on how to use your major appliance, to replace or repair house fuses, or to correct house wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs, air filters or water filters. Consumable parts are excluded from warranty coverage.
3. Repairs when your major appliance is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of consumables or cleaning products not approved by KitchenAid.
5. Cosmetic damage, including scratches, dents, chips or other damage to the finish of your major appliance, unless such damage results from defects in materials or workmanship and is reported to KitchenAid within 30 days from the date of purchase.
6. Costs associated with the removal from your home of your major appliance for repairs. This major appliance is designed to be repaired in the home and only in-home service is covered by this warranty.
7. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
8. Expenses for travel and transportation for product service if your major appliance is located in a remote area where service by an authorized KitchenAid servicer is not available.
9. The removal and reinstallation of your major appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
10. Major appliances with original model/serial numbers that have been removed, altered or cannot be easily determined. This warranty is void if the factory applied serial number has been altered or removed from your major appliance.

The cost of repair or replacement under these excluded circumstances shall be borne by the customer.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. KITCHENAID SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

If outside the 50 United States and Canada, contact your authorized KitchenAid dealer to determine if another warranty applies.

If you need service, first see the "Troubleshooting" section of the Use & Care Guide. After checking "Troubleshooting," you may find additional help by checking the "Assistance or Service" section or by calling KitchenAid. In the U.S.A., call **1-800-422-1230**. In Canada, call **1-800-807-6777**.

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Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service.

Write down the following information about your major appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label located on the product.

Dealer name _____

Address _____

Phone number _____

Model number _____

Serial number _____

Purchase date _____